

Dutch Oven Recipes

Heat

Most of the recipes below are for the Dutch Oven. For the best results, use Royal Oak briquettes with the following formula:

350 degrees: Take diameter of DO and add 3 for the top and subtract 3 for the bottom. For instance, a 12" diameter DO will need 15 briquettes on top, and 9 briquettes on the bottom.

25-degree changes: Add or subtract one coal from the top and bottom, depending on whether you want to raise or lower the temperature.

Cleaning

Cleaning a Dutch Oven is fairly simple. Before you throw your coals on the fire, put about half an inch of water to your Dutch Oven. Place the lid back on the Dutch Oven and put it back on the coals. Wait for the water to boil over, as this will sterilize your Dutch Oven. Take a plastic scrubber and scrub out the pot. When you've done this, throw out the dirty water, and put another half an inch of water in your Dutch Oven. Wait for this to boil over, and depending on how messy your Dutch Oven is, you will either need to scrub it out again, or throw out the water. The oven will dry fairly quickly, as it is very hot. Use a paper towel to wipe out any excess food particles (which there shouldn't be). When the oven is completely dry, put a small amount of cooking oil on the bottom and use a clean paper towel to wipe the oil around the inside of the Dutch Oven and lid. You should never use soap in a Dutch Oven, as it will soak into the iron and will be released when you cook, forcing longer visits to the kybo longer than you'd like.

Storage

Dutch Ovens should be stored in a dry place with the lid ajar. Any easy way to do this is to place a folded paper towel between the lid and the oven.

Recipes

What follows from here are recipes from various sources, which have been tried and tested, save the oatmeal cookies, which have not been tested. We'll be testing the recipe for these at our next earliest convenience, and we'll let you know how it goes.

Buckaroo Spanish Rice

1.5 tbsp	Butter
1	Large onion, chopped
1 lb	Hamburger
7 oz	Instant rice
16 oz	Marinara sauce
11 oz	Canned corn
1 tbsp	Canned jalapeno peppers
2.25 cups	Water

1. Start about 15-20 briquettes.
2. Chop onions.
3. Add butter and onions to oven, cook until onions are limp.
4. Add beef, breaking it apart with a spoon. Stir until crumbly and brown (pink bad!). This takes about 10-12 minutes.
5. Stir in rice and water. Cover and cook over low heat until rice absorbs most of the liquid. Takes about 5 minutes.
6. Stir in marinara sauce, corn, and jalapeno peppers.
7. Season to taste.
8. Cover and simmer until hot, stirring occasionally.

Consider a combination of sauce and stewed tomatoes that equals the same amount of liquid, if you're so inclined.

Cheese Souffle

2 loafs Egg bread
 .5 cup Parmesan cheese, divided
 1 cup Butter, softened
 .75 lb. Jack cheese, shredded
 .75 lb. Cheddar cheese, shredded
 8 Eggs
 .5 tsp. Salt & Pepper
 3 cups Milk

1. Remove crusts from bread, butter one side of each slice, and line the bottom of the pan with one layer, butter side down.
2. Add a second layer of sliced bread.
3. Top with jack and cheddar cheese.
4. Beat eggs with salt and pepper, then add milk and beat again.
5. Pour this mixture over the layered cheese.
6. Sprinkle with Parmesan cheese.
7. Bake at 350 degrees.

You can use Texas Toast instead of Egg Bread. Usually this dish is done in a 9x13x4 pan and cooked in an oven. It is supposed to be left to chill overnight, but tastes the same without this step.

Hill Country Coffee Cake

2.25 cups Flour
 .5 tsp. Salt
 1 tsp. Baking powder
 1 tbsp. Cinnamon
 1 cup Brown sugar
 .75 cup Sugar
 .5 cup Cooking oil
 1 Egg, beaten

1 cup Milk

Combine the flour, salt, baking powder, and cinnamon, then mix well. Add both the brown and white sugar, then mix these in. Add cooking oil, egg, and milk. Stir until all ingredients are well mixed. Pour batter in an oiled baking pan and place the pan in the oven. Bake for 30 to 35 minutes in covered oven, and then test for done-ness. Usually serves 8. This cake isn't a sweet cake, making it go with lots of meals. It is best served with a bit of margarine or butter.

Lemon Apple Crisp

6 cups Tart apples, peeled, cored, and sliced
2 tbsp. Fresh lemon juice
.5 cup Sugar
.5 cup Raisins
1 cup Brown sugar, packed
1 cup Oats
.75 cup Flour
.5 cup Butter
.5 cup Chopped walnuts
2 tsp. Cinnamon

1. Set up Dutch Oven for 350 degrees.
2. Mix together apples, lemons, sugar, and raisins, in an oiled Dutch Oven until sugar is dissolved.
3. Spread mixture evenly over bottom of Dutch Oven.
4. Mix brown sugar, oats, flour, butter, chopped walnuts, and cinnamon in separate bowl.
5. Pour this mixture over the apple mixture and spread evenly.
6. Bake for 20 minutes, and after 20 minutes, remove the coals from the bottom of the Dutch Oven. Bake for another 15 minutes with only the coals on top.

Serve with Cool Whip or other whipped cream if so inclined. Also, you can exchange the half-cup of raisins for a mixture of a quarter cup cranberries and quarter cup raisins. Can also be served with ice cream.

Oatmeal Cookies

.5 cup Margarine
.75 cup Brown sugar
1 Egg
.25 cup Milk
1 cup Flour
.5 tsp. Salt
1 tsp. Baking powder
.5 tsp. Cinnamon
.5 tsp. Nutmeg
1.5 cups Quick Oats

Blend margarine, sugar, and egg; then mix in milk. Add dry ingredients and mix until smooth. Drop spoonfuls of batter on greased pan and place in oven; or drop directly into oven. Place lid on the oven and bake for 15 minutes. Makes about 40 cookies.

Peach Cobbler

6 tbsp. Butter
58 oz. Peaches in light syrup
.5 cup Sugar
1 tsp. Cinnamon
3 cups Biscuit mix
2 Eggs
1 cup Milk

1. Set up a Dutch Oven for 400 degrees.
2. While Dutch Oven is heating, melt the 6 tbsp of butter in a small pan.
3. Mix eggs, milk, melted butter, and biscuit mix in small bowl.
4. Put the peaches in the oven with no more than half of the syrup.
5. Drop dough onto top of fruit, one spoonful at a time. Do not spread the dough.
6. Top dough with cinnamon and sugar.
7. Place lid on the Dutch Oven and bake for 40 minutes.

For the 58 ounces of peaches, you can use two 29-ounce cans. This recipe taken from “Camp Cookery For Small Groups” by the Boy Scouts of America.

Skillet Onion Bread

4 tbsp. Butter
5 Green onions
1 tbsp. Sugar
1 can Biscuit dough

1. Set up a Dutch Oven for 350 degrees.
2. Chop green onions to very fine, using about 2/3 of the green part.
3. Put the butter and the sugar in the Dutch Oven and heat, swirling the margarine around. Scatter onions on top of this mixture.
4. Place biscuit rounds on top of this mixture, allowing them to overlap if necessary.
5. Cover Dutch Oven, placing coals on top, then cook for the time indicated on the biscuit dough package. After 2/3 of the cooking time has passed, remove the bottom coals and finish cooking with only the top coals.

Taco Soup

1.5 lb Ground beef, lean, R-T-C
32 oz. Stewed tomatoes
16 oz. Canned corn
1 pkg. Taco seasoning mix
8 oz. Cheddar cheese, grated
3 Green onions, chopped

8 oz Sour cream
32 oz Water
4 tbsp Vegetable oil

1. Brown ground beef and drain excess fat.
2. Add stewed tomatoes, corn, and taco seasoning.
3. Add water to make soup. You can pick your own amount here. Some like it thick, some like it thin.
4. Heat soup through.

Five Can Fire (Chili Soup)

1 lb. Ground beef
.25 tsp Pepper
1 Large onion, chopped
15 oz Corn with liquid
15 oz Chili beans with liquid
15 oz Kidney beans with liquid
4 oz Diced green chilis
8 oz Tomato sauce
1 tsp Chili pepper
1 tsp Ground cumin
1 tsp Ground cayenne pepper
.25 tsp Garlic powder

1. Set up Dutch Oven for 350 degree.
2. Brown ground beef in Dutch Oven with onion.
3. Add all other ingredients when ground beef is browned.
4. Cook until beans are soft. Can be left to simmer.

Try different garnishes. Also, this goes well with the corn bread recipe below. This recipe won the May 2000 Troop 685 Dutch Oven Contest.

Corn Bread

1 — 4 boxes	Jiffy cornmeal mix
1 — 4	Eggs
1/3 — 1 1/3 cups	Milk

1. Grease Dutch Oven well.
2. Follow directions on Jiffy box.
3. Remember to rotate Dutch Oven and lid every 5 minutes.